



VARIETAL

100% Pinot Grigio

APPELLATION

100% Delle Venezie D.O.C.

TA

5.75 g/L

ALCOHOL

12.0%

SRP

\$14

UPC

8 10034 6001 1

GUINIGI

PINOT GRIGIO

2021 | D.O.C. DELLE VENEZIE

92 POINTS

Exquisitely aromatic, with white flowers and honeyed peaches that continue on the palate. Honeydew, jasmine, white rice, and Macintosh apples match well with the wine's fine acidity.

TASTING PANEL | NOVEMBER 2022

WINEMAKER NOTES

The grapes were sourced from the D.O.C. Delle Venezie area, specifically in the river Piave region. Characterized by lighter alluvial soils and a temperate climate, these vineyards allow the grapes to ripen to their full potential while retaining acidity, freshness and complex aromas. Harvested between the end of August and the beginning of September, the grapes are destemmed and gently pressed before fermentation in stainless steel tanks. After fermentation, the wine is then matured on the lees to enrich its bouquet and enhance the structure of the body.

Once the wine is stabilized, filtered and refined it is then bottled.

FOOD PAIRINGS

This wine pairs exceptionally well with lighter fare such as seared scallops with garlic basil butter, tagliatelle with prosciutto and peas, or a fresh garden salad.

It can also be served as an apéritif alone or alongside a cheese board.

